

**Registration Form**  
**School Nutrition Association of South Dakota**  
**and Child & Adult Nutrition Services**  
**36th Annual Conference & Industry Seminar**  
**Watertown Event Center**  
**July 31 – August 3, 2007**



**“Making the Right Food Choices Together”**

Registrations for conference must be **postmarked** by **Friday, June 29, 2007**, to receive Early Bird rate.  
 (Allow 5 days for delivery). **Please Print or type.**

Participant \_\_\_\_\_ Title \_\_\_\_\_

School District/Agency Name \_\_\_\_\_ Phone (w): \_\_\_\_\_

Home Address (required): \_\_\_\_\_ City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_ Home phone: \_\_\_\_\_ e-mail: \_\_\_\_\_

Chapter Number \_\_\_\_\_ Membership Number \_\_\_\_\_ Are you the food/supply buyer? \_\_\_\_ Yes \_\_\_\_ No

If you are a SNA Certified member will you attend free Certified Breakfast Friday morning? \_\_\_\_ Yes \_\_\_\_ No

Will you attend the Thursday evening banquet? \_\_\_\_ Yes \_\_\_\_ No

Will you attend the Redlin Art Center reception on Wednesday evening? \_\_\_\_ Yes \_\_\_\_ No

**Registration fees:** Please check all that apply, enter dollar amounts in the boxes to the right and total at the bottom. Include form with check payable to the School Nutrition Association of South Dakota (SNA of SD)

**Early Bird: (Postmarked by June 29, 2007)**

- \_\_\_\_ Industry Seminar \$20
- \_\_\_\_ Member blanket registration: \$65\*\*
- \_\_\_\_ Non-member blanket registration: \$85\*\*
- \_\_\_\_ One day (member or non-member): \$30

**Regular: (Postmarked after June 29, 2007 or on-site)**

- \_\_\_\_ Industry Seminar \$35
- \_\_\_\_ Member blanket registration: \$80\*\*
- \_\_\_\_ Non-member blanket registration: \$100\*\*
- \_\_\_\_ One-day (member or non-member) \$50

\*\*Blanket registration includes one banquet ticket for Thursday evening.

**Amount**

\_\_\_\_ **Extra Guest** Banquet Ticket (Thursday, August 2, 2007) \$20.

\$ \_\_\_\_\_

**Pre-conference Workshops:** You may register for **one** only as they run concurrently with exception of the \*\*\* classes. A confirmation note will be sent to each registrant so you know if you have been accepted for pre-conference workshops.

- \_\_\_\_ **New Healthy Edge** (10 hour class, no test) July 31, 9-5, August 1, 8-10, \$25
- \_\_\_\_ **New Managers** (10-hour class, no test) July 31, 9-5, August 1, 8-12 \$25
- \_\_\_\_ **ServSafe:** (12-hour class with test) July 31, 9-5, August 1, 7-12 \$85  
 ServSafe Test Print Size / Language: \_\_\_\_\_
- \_\_\_\_ **ServSafe Recertification** (6-hour with test ) \$85 July 1, 1-5, August 1, 8-10  
 ServSafe Test Print Size / Language: \_\_\_\_\_
- \_\_\_\_ **Financial Management** (10-hour class, no test) July 31, 9-5, August 1, 8-10, \$25
- \_\_\_\_ **\*\*\* Developing A Food Safety Plan / HACCP** (7-hour class, no test) July 31, 9-5 \$25
- \_\_\_\_ **\*\*\* Writing Your Standard Operating Procedures** (4 hour workshop, no test)

\$ \_\_\_\_\_

\$ \_\_\_\_\_

**Send Registration form and payment (checks payable to SDSNA) to:**

Annette Storhaug, SNA of SD Treasurer  
 47096 Oak Brook Loop  
 Brookings, SD 57006

**(TOTAL)**

Refund requests **must be** submitted in writing by August 10, 2007.  
 \$15 non-refundable per registration.

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*Making the right food choices, together.*

**“Making the Right Food Choices Together”**

You are invited to meet with your friends and co-workers from across the state in the annual child nutrition back-to-school fall conference and workshop. This is the opening event for child nutrition personnel to prepare for the coming school year. Industry members also look forward to providing information and items to consider for the school meals. It's work and it's fun. Review things you thought you already knew, learn about new issues, and share what you know with others. Meet up with old friends and make new ones! Some of the Certification Institute graduating classes have begun to plan their reunion events in conjunction with this conference.

If this is your first SNA of SD conference and/or if you are a new manager, you can request a mentor/guide to help figure out what/when/where. Experienced conference-goers can be a 'buddy' (mentor) by being a guide for a first timer or in being a mentor for new managers.

<b>Pre-conference Workshops</b>
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**Pre-conference Workshops** run concurrently, so a person can participate in only 1 with the exception of the \*\*\* classes. A confirmation note will be sent to each registrant so you know if you have been accepted for pre-conference workshops and where the workshop will be held.

**NOTE:** ServSafe and Recertification ServSafe manuals will be mailed to students prior to class. It is a prerequisite to read the manuals prior to class time.

**Tuesday, July 31st AND Wednesday, August 1st:**

- 9:00 a.m. to 5 p.m. – **New Healthy Edge** This class will be USDA's new updated version.
- 9:00 a.m. to 5 p.m. - **New Managers** - Concludes August 2nd, 8-12. 10 hours of instruction. A “crash course” designed to prepare new managers for the upcoming school year raising awareness of requirements, responsibilities, and paperwork to expect. \$25
- 9 a.m. to 5 p.m. – **ServSafe** - Concludes August 1st, 7a.m. - noon. 12 hours of instruction including time for testing. (Limited to 25 people) Cost - \$85 (includes manual and test). Provides in-depth training on safe food handling procedures. Meets sanitation training requirement for the national School Nutrition Association (SNA) certification. The test is available in regular print, large print, English and 5 other languages. If you are registering for ServSafe, please indicate your print size or language choice.
- 1:00 p.m. to 5 p.m. - **ServSafe Recertification** - Concludes August 1st, 8-10. 6 hour class including time for test. (Limited to 25 people) A refresher course on food safety issues prepares participants to take the test for recertification as a food handler. \$85 includes manual and test. The test is available in regular print, large print, English and 5 other languages. If you are registering for ServSafe Recertification, please indicate your print size or language choice.
- 9 a.m. to 5 p.m. – **Financial Management Information System (FMIS)** – Concludes August 1st, 8-12. 10 hours of instruction. (Limited to 12 people) This class will provide school food service administrators and managers with a financial management tool to aid in decision-making and to improve program quality and efficiency. The FMIS will also allow administrators to compare their operation with similar operation. \$25
- 9 a.m. to 5 p.m. – \*\*\* **Developing a Food Safety Plan** a 7 hour class, concludes on July 31, no test. This will be *initial* training on developing a written food safety program using the process approach to HACCP principles. This workshop will be an excellent opportunity to get help in developing a written food safety program. \$25
- 8:00 – 12:00 a.m. – \*\*\* **Writing Your Standard Operating Procedures** a 4 hour workshop to get help and instructions for writing standard operating procedures for your own facility, \$25

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**Watertown Event Center**

Ask for SNA of SD block of rooms to get  
conference rate before June 30th

**\$82 for Standard Room**

Accommodates 1 – 4 People

**605-886-8011**

**Be prepared to furnish your school tax ID#.**

**Keynote Speakers:**

Terry A. Flick  
V.J. Smith  
Linda Marchand

**Conference Workshops planned / invited for Thursday August 2:**

V.J. Smith – “Richest Man In Town”  
Terry A. Flick – Attitudes  
Linda Marchand – Just Attitude  
Nancy Olson, R.D. – Health Issues for Women  
School Nutrition Association Membership  
Mentoring  
Are Your Feet Hurting?  
Dairy Council -“Got Milk”  
Wheat Commission – White Whole Wheat Flour  
Department of Health & NFSMI – Emergency Preparedness  
Procurement Information (Purchasing & Bidding)  
Menu Planning with New Dietary Guidelines / Production Records  
Team Nutrition – Cafeteria In The Classroom  
Commodity Issues – TAP-IT  
Commodity Processing Choices  
Preparing for National School Lunch Week  
Wellness Policy – Success Stories  
Food Safety and Standard Operating Procedures

**SEE ENCLOSED**  
**SCHOOL NUTRITION ASSOCIATION MEMBERSHIP FORM**